

E-Mail to abscheider@mall.info

Project sheet for grease separator systems according to DIN EN 1825-2 and DIN 4040-100 – Page 1/2

Questionnaire for dimensioning, planning and quotation preparation	Date	
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Queries Please contact us for technical clarification of grease separator systems

Project data				
Project type	<input type="checkbox"/> Industry/commerce	<input type="checkbox"/> Municipality	<input type="checkbox"/> Private	<input type="checkbox"/> Miscellaneous
Project			Postcode/City	

Contact person	
Company/authority	Name
Telephone	Mobile
E-mail	Postcode
Street	Place

Information on design and dimensioning			
Discharge of waste water	<input type="checkbox"/> Sewage channel <input type="checkbox"/> Public water body	Cover	<input type="checkbox"/> Class B125 <input type="checkbox"/> Class D400
Cleaning agents		Inlet depth	
Drainage depth		Maintenance contract	
General inspection during commissioning		Operating diary	
Maintenance set			

Operating mode		
<input type="checkbox"/> Restaurant	<input type="checkbox"/> Slaughterhouse/meat processing plant	<input type="checkbox"/> Oil/fat processing plant
<input type="checkbox"/> Hotel kitchen	<input type="checkbox"/> Butcher's shop with slaughter	<input type="checkbox"/> Margarine factory
<input type="checkbox"/> Speciality restaurant	<input type="checkbox"/> Butcher's shop without slaughter	<input type="checkbox"/> Edible oil production
<input type="checkbox"/> Company kitchen / canteen / cafeteria	<input type="checkbox"/> Food market with meat processing/sales	<input type="checkbox"/> Oil mill
<input type="checkbox"/> Hospital kitchen	<input type="checkbox"/> Other:	<input type="checkbox"/> Ready meal manufacturer
<input type="checkbox"/> All-day canteen kitchen		<input type="checkbox"/> Fish processing plant
<input type="checkbox"/> Public house		<input type="checkbox"/> Other:

Operating times and waste water volume		
Operating time/day	Working days/week	Wastewater generation
<input type="text"/> hours/day	<input type="text"/> Days/week	<input type="checkbox"/> continuous <input type="checkbox"/> discontinuous/intermittent
Daily wastewater volume V	Maximum waste water flow Qs	Dishwashing and cleaning agents
<input type="text"/> l/d	<input type="text"/> l/s	<input type="checkbox"/> yes <input type="checkbox"/> no
Number of hot meals per day	Number of large cattle per week	Waste water temperature at the inlet
<input type="text"/> monthly average	<input type="text"/>	<input type="checkbox"/> up to 60 °C <input type="checkbox"/> over 60 °C

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Companies with facilities that generate wastewater

The individual wastewater discharges are determined according to the following equation: $Qs(i) = n \cdot qi \cdot Zi(n)$

Dabei ist: i : respective furnishing item

n : Number of the respective furnishing item i

qi : maximum wastewater discharge of the fixture i in l/s

Zi(n) : Simultaneity factor of the respective fixture i as a function of n

The maximum wastewater discharge results from the addition of the individual wastewater discharges Qs(i)

The invoice factors to be taken into account must be in the table below

Kitchen equipment i	qi	Zi(n)					n	·	qi	·	Zi(n)	=	Qs(i)
		n = 1	n = 2	n = 3	n = 4	n = 5							
Kettle spout Ø 25 mm	1,0	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Kettle spout Ø 50 mm	2,0	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Kettle spout Ø 70 mm	1,0	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Kettle spout Ø 100 mm	3,0	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Sink with odour trap Ø 40 mm	0,8	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Sink with odour trap Ø 50 mm	1,5	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Sink without odour trap Ø 40 mm	2,5	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Sink without odour trap Ø 50 mm	4,0	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Dishwasher	2,0	0,60 <input type="checkbox"/>	0,45 <input type="checkbox"/>	0,40 <input type="checkbox"/>	0,34 <input type="checkbox"/>	0,30 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Tilting frying pan	1,0	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Frying pan	0,1	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
High-pressure or steam jet cleaning device	2,0	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Peeler	1,5	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Vegetable washer	2,0	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Outlet valve DN 15 R 1/2	0,5	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Outlet valve DN 20 R 3/4	1,0	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
Outlet valve DN 25 R 1	1,7	0,45 <input type="checkbox"/>	0,31 <input type="checkbox"/>	0,25 <input type="checkbox"/>	0,21 <input type="checkbox"/>	0,20 <input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
.....		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>	·	<input type="text"/>	·	<input type="text"/>	=	<input type="text"/>
For other equipment i, as combi-steamers and convection ovens, the corresponding waste water discharge qi must either be determined by measurement or specified by the manufacturer. The simultaneity factor Zi(n) must be specified by the planner.											Sum Qs	=	<input type="text"/>

Determination of the sludge trap volume

Restaurants, butchers without slaughtering, food markets

Slaughterhouses, butchers and other businesses with increased sludge production

Nominal size x 100 litres

Nominal size x 200 litres

Design of the separator system

Selected separator type:

- S F
 SF P

with PE lining

- yes
 no

Cover:

- Class B 125
 Class D 400
 odour-tight screwed

Inlet depth: (top edge – ground to pipe bottom inlet sludge trap)

mm

Lifting system required

- yes
 no